

WIND SURFFt. Lauderdale, FL 12/08/2002 SCORE: **94**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	5

Site: POTABLE WATER SYSTEM

Deduction Status: Y

Violation: The far point halogen analyzer was out of calibration. The analyzer was reading 1.84 ppm and the manual test was read at 2.84 ppm. It was also observed that total chlorine reagent was being used to measure and calibrate the analyzer. Mr. Aleman was onboard and worked with the engineers to correct the calibration problems.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be ± 0.2 mg/L (ppm) of the free residual halogen measured by the manual test.

Action: The correct reagent is now being used.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: BISTRO / DISHWASH AREA

Deduction Status: N

Violation: The pressure gauge and final rinse thermometer were not working correctly. The manifold thermometer indicated a manifold temperature of 190°F but the dish surface temperature was measured at 154°F. The dishwashing machine was not in active use at the time and the earlier temperature reading showed a temperature of at least 160°F. The dishwashing machine was repaired during the inspection.

Action: Gauges will be repaired or replaced.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: FOOD SERVICE - GENERAL

Deduction Status: N

Violation: Numerous pieces of food service equipment were out of order.

Recommendation: Ensure that equipment is properly serviced.

Action: Parts are on order and units will be repaired when they arrive.

Site: GALLEYS / POT WASH AREAS - GENERAL

Deduction Status: N

Violation: Cleaned and sanitized pots and pans were stored on over-shelves above the wash, rinse and sanitize sinks. This subjected the cleaned and sanitized utensils to contamination.

Recommendation: Discontinue the storage of the cleaned and sanitized utensils over the wash and rinse sinks.

Action: An alternative storage location will be investigated.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: MAIN DECK RESTAURANT / GALLEY

Deduction Status: N

Violation: The wash hands sign was missing at the handwashing station in the grill area.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: PREPARATION GALLEY

Deduction Status: Y

Violation: There were several areas where the bulkhead panels had holes in the bottom of the profiles. These areas are being systematically repaired.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Areas noted are being addressed.

Site: PROVISIONS / FRUIT WALK-IN

Deduction Status: Y

Violation: The seals between the deck plates in this walk-in had separated and allowed water to get under one of the plates. There is a plan in place to replace the deck plates with stainless steel decking, this has been completed in numerous other walk-in refrigerators and freezers.

Recommendation: Seal the deck plates. 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: In progress.

Site: CREW AND OFFICER MESS ROOMS

Deduction Status: Y

Violation: The deck materials in front of the buffet lines were vinyl, and the vinyl tiles in the crew mess were beginning to deteriorate.

Recommendation: Install durable deck materials in front of the buffet lines.

Action: Tiles will be replaced.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: COMPASS BAR

Deduction Status: N

Violation: The drain area of old abandon undercounter refrigerator, now used as a storage cabinet, had some standing water. There was a very strong, bad odor coming from this area.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain will be cleared.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: RECORD KEEPING

Deduction Status: Y

Violation: The overall record keeping for the potable water, pools and spas, ventilation was outstanding.